



Bell Cros: ONE OFF #5

VINTAGE:	2021
TYPE OF WINE:	Claret (white/red) wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked Garnacha Blanca 55,7 % and Garnacha Negra 44,3 %

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	White and red grapes mixed together for 15 days
Fermentation:	In steel tanks
Malolactic fermentation:	No
Ageing:	2 months in steel tanks with lees and 2 months in a granite egg
Other information:	Vegan, wild-fermented using native yeasts, with sulfites added at low doses and without clarification or filtration
Harvest date:	2022-09-11
Bottling date:	April 2022

TECHNICAL DATA

Alcohol level:	12,91 % vol.
Sulphites SO ₂ :	<10 mg/L
pH:	3,18
Total acidity:	6,3 g/L (tartaric a.)
Residual sugar:	<0,2 g/L
Closure:	Natural cork 45x25, CS NATURAL CORKS 1° by CORK SUPPLY
Storing:	Under the right conditions the wine will hold its potential until 2030
Production:	1 400 (75 cl) bottles

TASTING NOTES

The color of the Claret wine is light red, almost pink. It's a result of the fermentation when mixing white and red grapes together. Aromatically it's fresh with citrus, red fruit notes and with aniseed nuances.

SERVING SUGGESTIONS

Fish, seafood, sushi, white meat, vegetables, salads (w/o vinegar), pasta, rice.
Serve at a temperature of 14°C.

VINEYARD

Soil:	Chalky clay
Altitude:	290 to 300 m m above sea level
Average age of vines:	4 to 68 years

